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CLAIMS

1. A method of producing a frozen risotto or a like ready-to-eat dish based on rice, including the steps of:
 - a) adding to rice the necessary liquid and particulate ingredients for preparing a risotto according to the sequence provided for by the traditional recipe and cooking all the above ingredients up to desired cooking degree;
 - b) rapidly cooling the thus prepared risotto;
 - c) feeding the risotto into a dosing apparatus, which forms sphere-like portions of a predetermined weight or volume;
 - d) subjecting said portion to ultra-fast freezing;
 - e) packaging a predetermined number of said frozen portions in suitable bags or boxes.
2. A method according to claim 1, wherein a cereal in grains selected among the group comprising barley, wheat and spelt is used instead of rice.
3. A method according to claim 1 or 2, wherein said liquid ingredients are selected among the group comprising meat- or fish- or vegetable-broth, tomato sauce and milk and said particulate ingredients are selected among the group comprising vegetables, molluscs, crustaceans, fish, meat and mushrooms.
4. A method according to any one of the preceding claims, wherein in said step of rapid cooling b) the risotto is brought to a temperature of 4° to 0°C.
5. A frozen risotto or a like frozen ready-to-eat dish based on rice, characterized in that it is in the form of a plurality of drop-shaped portions of predetermined volume or weight, each one of these portions including all the ingredients of the risotto or like ready-to-eat rice-based dish in the appropriate ratios.